# Varimixer

# KODIAK 20

Table model

**VERY SIMPLE INTUITIVE OPERATION** Set the time and speed. Press start and stop. It's that simple, and everything is controlled at an ergonomic working height from the angled control panel.

**HEIGHT-ADJUSTABLE LEGS** 

**RUNS ON 230 VOLTS** KODIAK can be connected to a normal power outlet. A frequency converter and a three-phase motor make Varimixer KODIAK a very powerful mixer.

## FRONT ATTACHMENT DRIVE KODIAK

is also available with an attachment drive for meat mincers and vegetable slicers. –

#### PATENTED DETACHABLE SAFETY GUARD The

guard has an integrated filling tray, is made of transparent polycarbonate and is dishwasher-safe. It can be attached instantly without tools. The guard is held in place by magnets, which also serve as a safety cut-off.

#### **WORLD'S MOST EFFECTIVE WHIP**

Unique design increases speed at the periphery and reduces the working time.

**TWO MACHINES IN ONE** The KODIAK 20-litre model can be supplemented with a smaller 12-litre bowl and accociated tools, for production in reduced quantities. This increases the machine's versatility.

#### **ERGONOMIC RAISING AND LOWERING**

The ergonomically designed handle lowers and raises the bowl and locks it in place in a single movement.



to-clean stainless steel with a strong frame and high, adjustable legs, to allow cleaning under the machine. The bowl, wire whip, beater, dough hook and scraper are also made of stainless steel and are dishwasher-

STAINLESS STEEL Made of easy-

safe



# **VARIMIXER KODIAK OPTIONS - MODELS**



Stainless steel, 20 L table model



Marine version, 20 L table model

#### **OPTIONS - ATTACHMENT DRIVE**



Attachment drive for meat mincer and vegetable cutter



Meat mincer, 70 mm



Meat mincer, 82 mm



Vegetable cutter GR20

# **VARIMIXER KODIAK STANDARD TOOLS - A-EQUIPMENT 20 L**



Hook, whip, beater and bowl 20 L in stainless steel.

# **VARIMIXER KODIAK TOOLS – B-EQUIPMENT 20/12 L**



Hook, whip, beater and bowl 20/12 L in stainless steel.

# **ACCESSORIES - TOOLS**



Automatic scraper in stainless steel. Nylon or teflon blade. 20L and 20/12L.



Tool rack, 91 cm

| Stainless steel      |  |
|----------------------|--|
| 1 bowl 20 liter in s | tainless steel                                 |
| 1 beater in stainle  | ss steel                                       |
| 1 hook in stainless  | s steel  |
| 1 whip with stainle  | ess steel wires                                |
| Removable magne      | etic safety guard guard plastic - CE-certified |
| Digital timer and e  | mergency stop                                  |
| Voltage: 1 ph, 230   | V, 50-60 Hz. 700 W                             |

| VARIMIXER KODIAK 20L STANDARD TECHNICAL DATA |          |     |  |
|--|----------|-----|--|
| Volume                                       | 20       | J   |  |
| Effect                                       | 700      | W   |  |
| Voltage*                                     | 230      | V   |  |
| Net weight table model                       | 72       | kg  |  |
| Variable speed                               | 64 - 353 | RPM |  |
| Phases                                       | 1        | ph  |  |
| IP code                                      | IP44     |     |  |

<sup>\*</sup>Other voltage power supply are available upon request in the range of 100 to 480 V. All standard and marine mixers are available in 50 and 60 Hz.

#### **VARIMIXER KODIAK 20L MARINE VERSION**

Water cover at air ventilation, slottet free screws, fixed sealed power cable, supplied without plug. Gasket at machine lid. Built in transformer. Complies with USPHS.

Voltage: 2 ph, 400V, 50-60 Hz with 0 and ground. 700 W 2 ph, 440V, 50-60 Hz with 0 and ground. 700 W 2 ph, 480V, 50-60 Hz with 0 and ground. 700 W

#### CAPACITIES Egg Whites 2.4 1 Whipped cream 5.0 1 Mayonnaise 16 I 10 kg Herb butter Mashed potatoes 12 kg Bread dough (50% AR) 10 kg Bread dough (60% AR) 11 kg Ciabatta dough (70% AR) 12 kg Muffins 14 kg Layer cake base 5.0 kg Meatball mix 15 kg Icing 14 kg Doughnut (50% AR) 12.5 kg

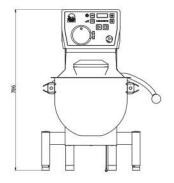
#### CERTIFICATIONS

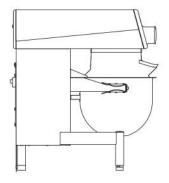


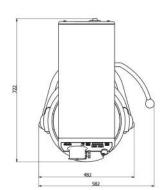




### **DIMENSIONS**









# Varimixer

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